

ABSTRACT OF THE DISCLOSURE

Disclosed is a method for sanitizing a food product, comprising

5 applying an aqueous sanitizing liquid onto the food product by spraying it onto all exterior surfaces of the food product from a plurality of directions while moving the food product laterally with respect to the sprays, wherein the velocity of each spray is
10 sufficient to wet microbes adhered to the surface of the food product,

 wherein the sanitizing liquid comprises ozone at a concentration of up to 15 ppm, and preferably also comprises at least one agent which inactivates food
15 microbes wherein said agent is present in a concentration sufficient to inactivate food microbes,

 maintaining contact between said sanitizing liquid and said food product for at least a time effective to maximize wetting of the surface of the food product by
20 the sanitizing liquid containing said at least one agent,

 and then removing mechanically at least 75% of said liquid from said food product.